COOKING COMICALLY

IT'S SOMETHING THAT PEOPLE OF EVERY CULTURE, ETHNICITY AND CREED HAVE DONE FOR THOUSANDS UPON THOUSANDS OF YEARS
LITERALLY
MILLENNIA
OF EXPLORING AND CREATING NEW COOKING TECHNIQUES AND REFINING OLD ONES

RECIPES BEING MADE AND ALTERED AND PASSED DOWN AND SHARED OVER HUNDREDS OF GENERATIONS

ALL SO THAT YOU CAN HAVE THIS RECIPE RIGHT HERE, RIGHT NOW

AND BE LIKE

NAHHH

THAT'S WAY TOO MUCH WORK!

INGREDIENTS

DRY STUFF

DRY STUFF

All-Purpose Flour
1½ Cup 210g

Brown Sugar
1½ Cup 330g

Baking Powder
¾ Tsp 3g

Baking Soda
¼ Tsp 2g

Salt
1 Tsp 6g

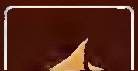
WET STUFF

Eggs
2

Vanilla
1 Tsp 4ml

Butter
melted
½ Cup 115g

OTHER STUFF



White Chocolate Chips
½ Cup 85g

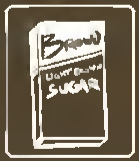
Butterscotch Chips
½ Cup 85g

WARNING

THIS ST IS REALLY REALLY GOOD AND REALLY REALLY RICH. YOU WILL PROBABLY EAT TOO MUCH OF IT. IF YOU'RE ON A DIET TURN AWAY NOW.**

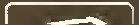
DRY STUFF

All-Purpose Flour
1½ Cup 210g



Brown Sugar
1½ Cup 330g

Baking Powder
¾ Tsp 3g



BAKING SODA
Baking Soda
¼ tsp 2g
Salt
1 tsp 6g
NOW TOSS ALL THE DRY STUFF INTO A BOWL
MIX
UNTIL EVERYTHING IS NICE AND EVENLY DISTRIBUTED

WET STUFF

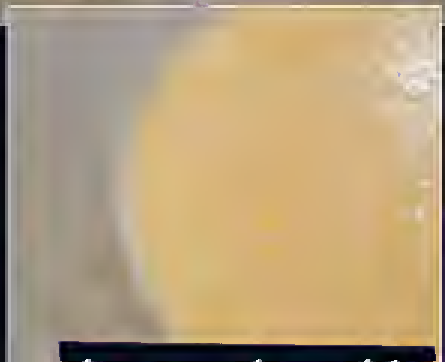
Eggs
2

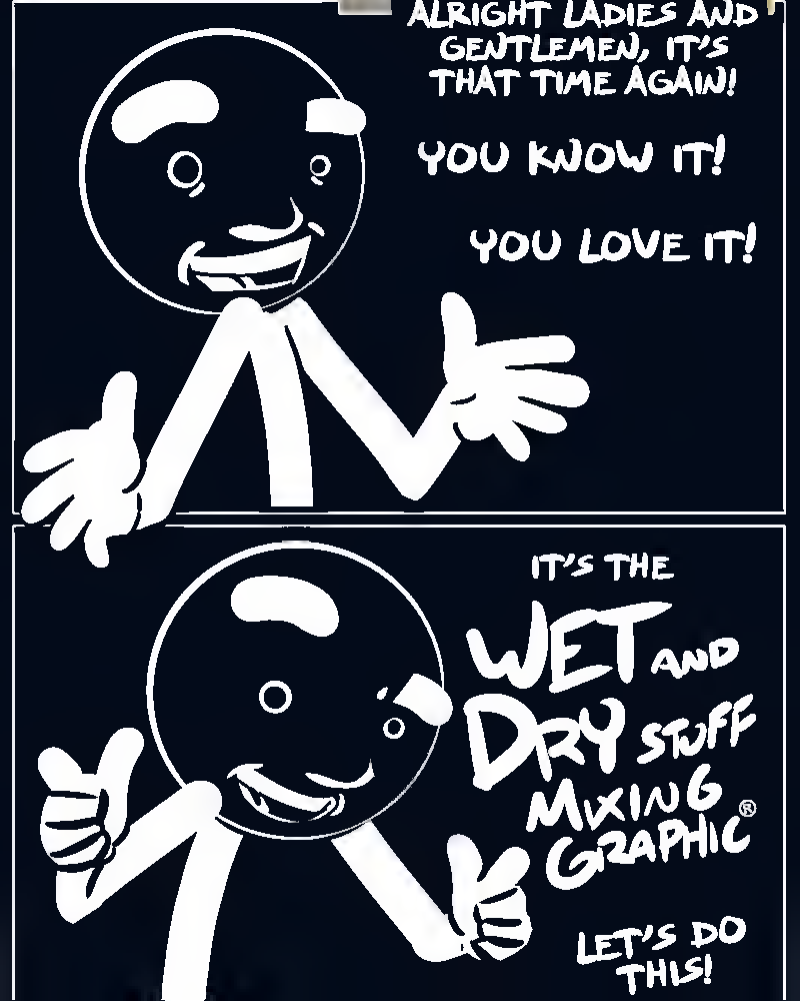
Vanilla
1 Tsp 4ml

Butter
melted
½ Cup 115g

THEN TOSS ALL THE WET STUFF INTO A BOWL

MIX WELL

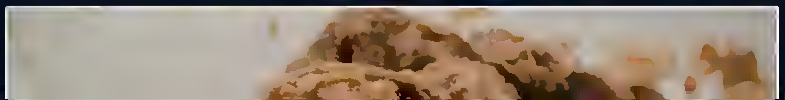



ALRIGHT LADIES AND GENTLEMEN, IT'S THAT TIME AGAIN!
YOU KNOW IT!
YOU LOVE IT!
IT'S THE
WET AND DRY STUFF MIXING GRAPHIC®
LET'S DO THIS!

MAKE A WELL IN YOUR DRY STUFF

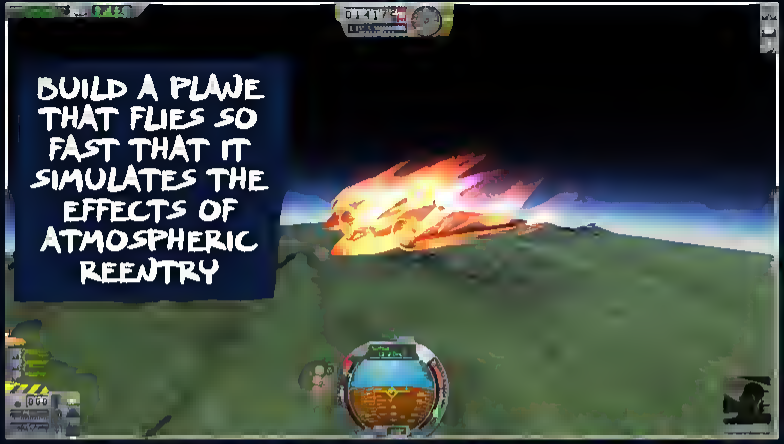
POUR YOUR WET STUFF INTO THE WELL

MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE WET STUFF AND CONTINUE MIXING UNTIL COMBINED



BOOYAH
NOW TIME TO ADD THE CHIPS
White Chocolate Chips
½ Cup
Butterscotch Chips
½ Cup
MIX JUST ENOUGH TO SPREAD THEM AROUND EVENLY

TO THE PAN!
SPREAD THE BATTER OUT AS EVENLY AS YOU CAN
BAKE @350°F (180°C) FOR 20 MIN


BUILD A PLANE THAT FLIES SO FAST THAT IT SIMULATES THE EFFECTS OF ATMOSPHERIC REENTRY

AWW YEAH

THE NOTES

- I RECOMMEND A 9X9 PAN FOR THESE. I ALSO TRIED IT IN A SLIGHTLY SMALLER ROUND GLASS DISH AND, WHILE STILL DELICIOUS, IT WAS TOO THICK AND THE INTERIOR FELL AWAY FROM THE CRUST AND MADE IT UNPRESENTABLE.

- YOU CAN USE EITHER LIGHT OR DARK BROWN SUGAR WITH THIS.

- EXPERIMENT. USE REGULAR CHOCOLATE CHIPS, PEANUT BUTTER CHIPS, OR A MIXTURE OF ANY CHIPS YOU LIKE.

- THESE WILL STAY FRESH FOR ABOUT A WEEK.

- The game in the screenshot is Kerbal Space Program. They just released a nice update for it so I jumped back in recently. Such a great game.

And as always

Thank you for reading

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